

STEVENSON'S

Sushi & Spirits

Grand Hyatt Kauai cares about our oceans
We are committed to using only sustainable seafood.



TEMAKI

SPICY TUNA + gf sambal garlic chili oil green onion cucumber kaiware	12	CALIFORNIA gf avocado cucumber fresh crab mayo	12
---	----	--	----

MAKI

TUNA * gf ahi wasabi seaweed outside	15	STEVENSON'S * seared blackened ahi lump crab avocado cucumber green onion dynamite sauce tobiko	23
VEGGIE gf v garden greens cucumber avocado kaiware carrot onion soy paper seaweed	16	BLACK ROCK * shrimp tempura seared blackened ahi tobiko white onion tobanjan sauce avocado finely shaved bonito flakes	25
CALIFORNIA gf real crab cucumber avocado roasted sesame seed	20	KE KAI * spicy tuna cucumber kaiware tobiko hamachi avocado jalapeno ponzu	25
SPICY TUNA * gf sambal garlic chili oil green onion cucumber kaiware furikake	20	SHIPWRECK * ahi avocado cucumber salmon ponzu green onion garlic chip	25
CUCUMBER gf v japanese cucumber sesame seed seaweed outside	11		
CRUNCHY shrimp tempura avocado eel sauce green onion dynamite sauce tempura crunchies	23		

DESSERT

JAPANESE CHEESECAKE yuzu powdered sugar raspberry	12	TIRAMISUSHI gf chocolate ganache chocolate cake kauai coffee mousse creme anglaise caramel sauce raspberry coulis	13
---	----	---	----

KEIKI MENU

12 years old and under
bento box dinner

select 1 entree, 2 sides and a dessert + children's beverage

ENTREE: 4pc california roll 6pc cucumber roll 6pc tuna roll	SIDES: naan bread sushi rice salad with vinaigrette edamame	DESSERT: m&m ice cream sandwich
---	--	---

|gf| gluten free |gf|ol can be prepared gluten free upon request |v| vegan

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

STEVENSON'S

Sushi & Spirits



COLD

SUNOMONO * japanese cucumber tosa zu ebi seaweed tomato sesame seed	8	HAMACHI CARPACCIO yellowtail ponzu sesame oil tobiko micro mix jalapeno	18
GRAND HYATT GARDEN GREENS v burdock cucumber micro herbs carrot ichiban vinaigrette	10	SPINACH GOMAE v blanched spinach sesame seed sesame gomae dressing	7

HOT

MISO SOUP gf red miso white miso green onion tofu wakame konbu and bonito broth	8	MISOYAKI SALMON gf cucumber sunomono broiled salmon tomato miso marinade	19
EDAMAME gf v hawaiian alaea salt	8	LOBSTER DYNAMITE lobster tail scallop crab mushroom white onion tobiko dynamite sauce eel sauce	27
SUSHI PIZZA * naan bread blackened ahi salmon white onion tobiko mushroom micro mix dynamite sauce eel sauce	10	SHRIMP TEMPURA tempura sauce	20

SASHIMI (5 piece)

AHI * bigeye tuna gf	23	NAIRAGI striped marlin gf	21
HAMACHI * yellowtail jack gf	21	ONO wahoo gf	20
SALMON * king salmon gf	21	MORIAWASE * CHEF CHOICE gf (15 piece)	48
KANPACHI * amberjack gf	21		

NIGIRI (2 piece)

OTORO * fattiest blufin tuna gf	20	EBI cooked shrimp gf	10
TORO * fatty blufin tuna gf	19	KANPACHI amberjack gf	11
CHUTORO * med. fat blufin tuna gf	18	NAIRAGI striped marlin gf	11
MAGURO * bigeye tuna gf	12	ONO wahoo gf	10
HAMACHI * yellowtail jack gf	12	TAMAGO sweet egg gf	8
SAKE * king salmon gf	12	IKURA ZUKE * salmon roe	12
UNAGI * fresh water eel gf	12	MADAI * seared snapper gf	12
		SABA * mackerel gf	9

Look for the **GRAND HYATT KAUAI Garden Greens** logo on our menus to enjoy the freshest of greens, grown right here in our hydroponic farm, adjacent to the tennis courts.

For parties of 6 or more a service charge of 18% will automatically be included. One check only please.